

FRYER, BOILER AND STEAMER COOKING APPARATUS

FIELD OF THE INVENTION

The present invention is directed at providing a cooking apparatus which is sufficiently versatile to enable deep frying large/heavy objects such as turkeys, while also providing for steaming and boiling of other food items without introducing added component requirements and the need to assemble multiple components. The present invention is also directed at facilitating the draining of cooking fluid from a cooking basket and/or a pot in which the cooking fluid is provided.

BACKGROUND OF THE INVENTION

There exist a variety of cookware, both indoor and outdoor, for deep frying, steaming and boiling food items. Deep frying large poultry items such as whole turkey with an outdoor cooking apparatus has gained in popularity as a way of cooking which is both quicker than baking and less susceptible to drying out the food. Outdoor cooking apparatus often include a stock pot which is received on a gas (e.g., propane) cooker stand. In deep frying a whole turkey, a pot that is sufficiently sized to receive a whole turkey is utilized in conjunction with a sufficient level of cooking oil. To avoid exposure to the oil (e.g. splashing or actual contact), turkey securement arrangements have been developed.

Examples of turkey securement arrangements for deep frying turkey cooking apparatus can be found in U.S. Patent Nos. 5,896,810 and 5,813,321. U.S. Patent 5,896,810 describes a perforated turkey support plate with underlying legs to lift the bottom of the supported turkey off the bottom of the pot and a central turkey skewer rod having an upper end lifting loop for hooking engagement with a grab hook. This cooking approach is limited to deep frying a skewered turkey slid down along the skewer rod. Thus, this device is one dimensional and does

not provide a system which provides for steaming or boiling other types of food items (e.g., steaming shelled seafood). Also, having to skewer a turkey requires a large degree of undesirable food handling and can be difficult when dealing with a not entirely thawed turkey or one not having a sufficiently sized or oriented through passage.

5 The cooking apparatus in U.S. Patent No. 5,813,321 is described as being capable of performing either a deep fat frying or steaming function. A frame structure having a turkey penetrator and a pair of vertical members for hook attachment is provided for lifting and dropping a turkey into the oil. To achieve the steaming function, a steamer plate is slid in position inside the vertical members and past a central opening in the plate which receives the turkey penetrator. Thus, while being suited for both steaming and deep frying, there is relied upon multiple components which leads to the potential difficulty of having all components available at the time of desired usage as well as undesirable assembly and disassembly requirements between usage.

10 As further described in the background portion of U.S. Patent No. 5,896,810, conventional deep frying baskets generally have one or two handles located near the top edge of a mesh or perforated basket. U.S. Patent No. 5,896,810, in adapting a skewering alternative to a conventional deep frying basket, points out that the conventional baskets are not appropriate for deep frying turkeys as they are often not strong enough to support a large turkey and the handles end up close to the hot oil which is dangerous in deep fat frying a turkey or the like. There is also often little peripheral room for manipulating such baskets as the stock pots are generally tall and of smaller diameter to facilitate meeting the oil level and cooker sizing requirements

GENERAL DESCRIPTION OF THE INVENTION:

The present invention comprises a cooking apparatus that is particularly well suited for deep frying heavy objects such as a whole turkey and steaming and/or boiling smaller and/or larger food items.

5 The present invention is also directed at facilitating the draining of cooking fluid upon completion of deep fry or boiling or the proper positioning of a cooking basket during a steaming operation. The present invention is also directed at facilitating the drainage of cooking fluid from the pot holding the oil. One embodiment of the cooking apparatus of the present invention comprises a pot with diametrically opposed exterior handles and a lid with its own lid handle.

10 The pot is of relatively large capacity (e.g., 10 to 50 qts. or more preferably 20 to 40 qts.) making it well suited for cooking large objects such as a turkey (e.g., a 10 or more pound turkey, including a 15 or 16 pound turkey, which represents a general upper range for preferred cooking turkey sizes).

15 The cooking apparatus of the present invention further comprises a multi-purpose basket that is sized for reception within the above noted cooking pot, and also has a sufficiently large periphery and depth to receive a large cooking turkey as described above (e.g., basket having an 8 to 12 inch diameter received in a pot having a diameter which provides $\frac{1}{2}$ to $2\frac{1}{2}$ inches of radial clearance relative to a central positioned basket and the interior surface of the cooking pot). This close radial relationship helps minimize the quantity of oil that needs to be placed in
20 the pot to submerge the turkey.

As the basket is designed to provide for deep frying heavy objects such as a turkey (including the added weight associated with post cooking absorption of cooking oil) it is preferably formed of unitary metal structure with apertures formed therein and preferably not of

low load wire or metal rod screen or mesh arrangements such as in conventional indoor deep fat fryers. Because of the heavy load possibility the basket is formed of relatively thick aluminum (e.g., at least 1.0 mm thick) material. To maintain sufficient strength there is a greater percentage of solid surface than open surface in the areas where apertures are provided. For example, .3 to .7 inch diameter holes with .7 to 1.5 inch minimum spacing between holes. A series of .5 inch holes with .9 inch minimum spacing covering all surfaces of the basket provides a good high strength/drain-steam arrangement.

The basket has a side wall that is of sufficient height to adequately retain a large turkey in position within the basket despite the turbulent effects of deep fat frying. For example, a height sufficient to extend to or past at least half the lower half of a large vertically oriented turkey in the basket (e.g., 6 to 16 inches) with a height ratio range of 2:8 to 5:8 relative to the cooking pot. A basket height as indicated is also well suited for steaming typical quantities of seafood such as clams and mussels. A basket height (main body) of about 7 to 10 inches which is sufficient to extend to between the 2/3 turkey height to the top of an average height large vertically oriented turkey, is a preferred basket height range for the present invention).

The basket also includes its own handle structure. In one embodiment of the invention, the handle structure includes a unitary U-shaped bailing handle having its free ends either pivotably or rigidly attached to an upper edge region of the basket. The height of the handle above the main body of the basket is preferably less than the height of the upper edge of the cooking pot relative to the upper edge of the main body. The free ends of the bailing handle are preferably permanently secured to the basket to avoid inadvertent (manual) detachment (e.g. a sufficiently closed loop arrangement or permanent weld or bulbous captured end). The bailing handle has a capture receptor in an upper region for facilitating placement and location of a

grasping handle relative to the bailing handle structure. In one embodiment the capture recess is a centralized V-shaped or C-shaped bend region designed for facilitating a grasping hook capture relationship when using a unitary bailing handle. In another embodiment, the handle structure comprises a pair of upstanding (e.g. vertical) bars rigidly fixed to the basket's main body.

- 5 Engagement means such as loops are provided at the free end of the diametrically opposed pair of upstanding bars. For this embodiment, the grasping handle comprises a U-shaped dual extension grasping hook arrangement which places two vertical hook extensions at the same diametrical spacing as the loops provided at the free ends of the upstanding bars.

10 The basket further comprises at least one drain/steamer capture device which comprises a hook or clamp arrangement supported on the upper edge of the main body of the basket (e.g., within the upper half of a basket side wall) and preferably with at least one capture device within the upper 20% of the basket's height. The drain/steamer capture device is preferably arranged 90° peripherally (e.g. circumferentially for a round basket) offset relative to a line extending through the bailing handle engagement points with the basket. The drain/steamer capture device is designed for providing a supporting/non-slide off relationship relative to the higher height 15 cooking pot, which relationship can be established upon lifting the basket with the engaged grasp handle/bailing handle combination. The apertures in the basket are sufficient in number and placement to allow fluid drain off upon lifting the basket above an upper height of the cooking fluid (e.g., water or cooking oil) and steam entry. Apertures provided over the bottom and at 20 least the lower half-height of the basket is preferred, with a full height extension of the holes over all the exposed area of the basket being more preferred. The holes are separated by sufficient material to provide the above noted high load capability (e.g. 20 lbs. or more) without material deflection.

The above noted generally transverse (70-100° offset) peripheral offset between the bailing handle engagement points and drain/steam capture device provides a desirable grasping/visibility relationship that allows for rapid lift up and side shift placement of the basket with drain/steam capture device. Also, the drain/steam capture device preferably has a pot rim capture width that provides for a minor tilting (1-25°) in the bottom edge of the basket to facilitating drain off of cooking fluid. This tilting also provides for the bottom edge of a basket to come in contact with an interior side wall of the preferred size pot for added stability (in conjunction with the capture device).

In an alternate embodiment of the invention the capture device has two (or more) capture devices with a second preferably diametrically opposed to the first end at a different height than the first. For example, if the first is within the top 20% of the basket, the second is placed within the top 50% and lower (from the basket's top edge) than the first. This provides added versatility to accommodate for different relative height spacing between the top of the cooking fluid and top of the pot. This also provides for added versatility as to accommodate different size pots (e.g., a 40 quart pot would have a different cooking fluid level to top of pot height value than a 30 quart pot of similar diameter).

In a first embodiment of the device the capture device is a monolithic drain and steamer hook device featuring a curved back wall secured (e.g., welded) to an upper external region of the perforated basket. The capture device further includes a pot upper edge contact portion that extends out radially away from the basket for a distance sufficiently to clear the thickness of the upper edge of (e.g., upper edge bead) the cooking pot and, more preferably, sufficient to provide the tilting relationship described above. To prevent the sliding off of the basket once placed into support contact with the upper edge of the cooking pot, a non-horizontal segment extends down

from the radial outer end of the pot upper edge contact portion. The downwardly extending component has an interior surface and at least part of that interior surface contacts the upper edge of the pot as the basket tilts into contact position. There is also preferably a curvature in the downwardly extending component corresponding to the curvature of the back wall of the capture device (and also the basket's).

The capture device is formed of a sufficiently strong enough material (e.g. a steel material or aluminum material at least as thick as the basket's main body) relative to its configuration to fully support a basket containing a large turkey (e.g., 15 to 20 or more pounds either in a pre-cooked state or a post-cooked state with absorbed cooking oil).

In one embodiment the capture device is a monolithic drain and steamer hook device featuring a curved back wall and, extending off of the common back wall, a first capture hook segment featuring an upper (e.g., horizontal) segment for contact with the upper edge of the pot receiving the basket and a pair of second capture hook segments that are less horizontal than the first and designed to prevent a slide off situation with respect to the first capture hook segment. The second capture hook segments are also preferably vertically oriented when in use or oblique (preferably in toward the pot's outer wall with enough clearance to receive the upper edge region of the pot or of less clearance with an outward curved bottom region for allowing an initial snap fit relationship relative to the top head of the pot). The first capture hook segment interlinks the second capture hook section along a base region of the same so as to define a border region of a notch formed between the two first capture hook segments. This arrangement is advantageous in that it provides good curved pot upper edge conformance and avoids basket rocking, while facilitating manufacture of the drain and steam hook. That is, a single piece can be bent or formed to define the entire drain and steamer hook device and then secured and the capture hook

segments readily conform to the curvature of the pot upon a bending of the back wall (i.e., upon a bending of the back wall the capture hook segments further separate outward relative to the central notch to go from a transverse to straight back wall to a transverse to the basket's curvature tangent relationship). In other words, due to a circumferential reconfiguring of the back wall to conform to the curvature of the basket main body, the second hook capture segments also assume a curvature by separating apart in the notch region to achieve a desired level of conformance to the curvature of the basket.

Preferably the capture hook segments are arranged such that the upper edge or curved bead of the pot comes in flush contact with the interior surface of the second hook capture segments. For instance, contact within a region extending from a central region of the interior surface of the second hook capture segments to the interior edge region of the second hook capture segments defining the notch there between. In this way capture device function as locking means in that they attach/conform to the upper edge of the pot in circumferentially spaced apart fashion to prevent not only radial sliding off but rocking of the basket in view of the above noted clamping point contact arrangement. By providing sufficient radial clearance between the first capture hook segment and thickness of the pots' upper edge, a tilting of the basket can be achieved to place the bottom edge of the basket in contact with the pot further enhances stability. The slot or notch extends between the interior side edges of the second capture hook segments as well as partially (e.g., 50% to 85% of the thickness) into the first capture hook segment to facilitate connection conformance during capture device attachment.

A preferred method of the present invention for forming the capture device is to form a cutout in a planar plate and then subjecting the cut plate to a die clamping operation. The bent

plate is then bent to conform to the curvature of the basket either during or prior to a fastening operation (e.g. a welding operation).

In an alternate embodiment, the capture hook arrangement is different in that two independent capture hooks are involved with each having their own upper capture hook segment and the bent radially farthest out capture hook segment extending down. The individual capture hook segments are circumferentially spread apart (e.g., within a 4 inch end to end circumferential spacing) in similar fashion to the above described capture hook segments and have a similar radial extension for the first capture hook segments to provide the above noted clamp and lock function between the pair of independent capture hooks and the upper circumference of the pot. They are however less desirable from the above described embodiment due to increased component and manufacturing requirements.

The capture device thus provides a secure location for placement of a basket with a heavy load into supporting contact with the pot above the top level of the cooking fluid so the cooking fluid can drain before final removal of the cooked food. In addition, the capture device is multi-functional in that it also provides a steamer hook which allows the basket to be supported above a lower level of steam source cooking fluid.

BRIEF DESCRIPTION OF THE DRAWINGS

Fig. 1 shows a cooking pot, drain and steamer hook basket and grab hook combination

Fig. 2 shows a drain and steamer hook basket combination

Fig. 3 shows a basket hooked onto the side of the pot draining a turkey

Fig. 4 shows a basket with turkey inside cooking pot being fried

Fig. 5 shows a basket hooked onto the side of the pot steaming clams

Figs. 6 and 7 show an alternate embodiment of the present invention.

Figs. 8 and 9 show another alternate embodiment of the present invention.

Fig. 10 shows a flat plate used for forming a capture device.

Fig. 11 shows a die operation for forming a bent plate configuration.

Fig. 12 shows the bent plate configuration produced by the die of Fig. 11.

5 Fig. 13 shows the bent plate configuration of Figure 12 being subjected to a curving operation.

Fig. 14 shows an alternative basket embodiment featuring two capture devices at different height levels.

Fig. 15 shows an alternate embodiment of the present invention featuring a pot oil drain spigot.

Fig. 16 shows the pot of Fig. 15 on a cooking burner stand with propane source and with a drain receptacle.

Fig. 17 shows an enlarged view of the pot drain assembly.

DETAILED DESCRIPTION OF THE ILLUSTRATED EMBODIMENTS

This invention is directed at a fryer, boiler and steamer cooking apparatus 1 comprising basket 50 with bailing handle and drain/steamer hook or capture device 10. As shown in Figures 1-5, drain and steamer hook or capture device 10 allows for the basket 50 to clip or hook to the side of cooking pot 60. Reference 30 is the grab hook used to lower and remove the main body of basket 50 from the cooking pot 60. Reference 40 is the bailing handle that is attached to the basket 50. Figure 4 shows turkey 70 inside the basket ready for a deep oil fry while Figure 5 shows clams 75 ready to steam.

20 As shown in Figures 3 and 4, the height of the basket is sufficient to cover more than the lower half of a vertically oriented turkey. Figure 3 also shows oil level 80 after the basket is raised up and hooked onto the side of the cooking pot 60 while reference 90 shows the oil or water drippings from food back into the pot. Thus, there is avoided the dripping of oil or

cooking fluid in removing the basket with cooked food from the pot. Reference 100 in Figure 5 represents steam rising from water (cooking fluid) 110 when steaming seafood. While hooked, the bottom of the main body of the basket 112 is tilted such that the non-hooked side of the basket is below the horizontal so as to facilitate a more complete drain off of the cooking fluid.

5 Figures 6 and 7 illustrate an alternate embodiment of the present invention which has somewhat similar features as that above described with the generally common components indicated by the same reference number with an added dash designation. Like the first embodiment, the Figure 6 embodiment features a bailing handle 40' that is pivotably connected to reception holes in the basket as represented by reference number 108. The bailing handle 40' takes on a different configuration, however, with its vertical, parallel side extension and a straight triangular shaped cross over providing a grab hook reception area 20'.

10 In the first described embodiment drain hook 10 is a monolithic drain and steamer hook device featuring a curved back wall welded or otherwise fixed to the exterior of the basket at a point below (e.g. ¼ inch to 2 inches) the upper edge of the basket and preferably at a location between the upper basket edge and above a ¾ height level of the basket. With reference to
15 Figures 12 and 13, an enlarged view of capture device 10 in a pre-complete (Fig. 12) and post-complete (Fig. 15) state is provided. Extending off of the common back wall 35 is capture hook segment 37 featuring an upper (e.g. horizontal) segment 39 for contact with the upper edge of the pot receiving the basket and a pair of second hook segments 41, 41' that are less horizontal than
20 the first and designed to prevent a slide off situation with respect to the first capture hook segment. The second capture hook segments are also preferably vertically oriented when in use or oblique preferably in toward the pot's outer wall with enough clearance to receive the upper edge region of the pot (or an outward curved bottom region for allowing a snap fit relationship).

In addition, as part of the first capture hook segment 39, there is provided an integrating section 43 in the monolithic drain and steamer hook 10. Integrating section 43 defines an interior border region of notch 49 formed between the pair of second hook segments 41, 41'. The monolithic capture device arrangement shown in Figure 1 is advantageous in that it provides good pot upper edge conformance and avoids basket rocking, while facilitating manufacture of the drain and steam hook in that a single piece can be bent or formed and then secured (e.g., an intermediate weld) and the capture hook segments readily conform to the curvature of the pot upon a bending of the back wall (i.e., upon a bending of the back wall the capture hook segments further separate outward in a "transverse to the basket curvature tangent" relationship). Due to an outward circumferential spreading of the hook capture segments with the back wall the hook segments are able to conform well to the curvature of the supporting pot. This arrangement also provides for small radial clearance (e.g., 1/2 inch to 2 inches) between a centered basket's main body and interior of a cooking pot. This facilitates the providing of lesser diameter cooking pots that lessen the oil purchase requirements (e.g. 26 qt. pot) and yet have sufficient volume and height for covering a large turkey under the upper level of the oil at least 3 inches clearance to the upper level of the cooking pot.

Preferably the capture hook segments are arranged such that the upper edge or curved bead of the pot comes in contact with the interior surface of the hook segments 41 such as in the area extending from interior edges 101 and 103 of defining notch 49 the hook segments to external edge 105 and 107. With this two area contact to circumferentially opposite sides of the slot or notch 49 in the capture device, the metal drain hook segments function as locking means in that they attach/conform to the upper edge of the pot to prevent rocking of the basket in view of the above noted clamping point contact arrangement and circumferential spacing. The heat

resistant material chosen for the hook 10 (10' and 10'') is preferably a significantly strong enough metal material able to handle (maintain its original orientation upon release) the industry considered maximum turkey weight following absorption of oil (actually preferably at least 1.5 times or more that weight). While extending down vertically in this embodiment the radial outer most section of the hooks can also slope inward toward the basket with preferably an added outward curved lower edge to facilitate rapid positioning.

The capture hook arrangement 10' in Figure 6 and 7 is different in that two independent capture hooks are involved with each having their own upper capture hook segment and the bent radially farthest out capture hook segment extending down. The individual capture hook segments are circumferentially spread apart in similar fashion to the above described capture hook segments and have a similar radial extension for the first capture hook segments to provide the above noted clamp and lock function between the pair of independent capture hooks and the upper circumference of the pot. A four inch (outer edge to outer edge) circumferential spreading is suitable and places each hook segment within a common quadrant of the supporting pot.

Figures 8 and 9 illustrate an alternate design of the present invention which includes rigid vertical bailing extensions (40'') preferably fixed to the interior of the basket with fixation plates 120 which can be welded for example. The fixation points for both the pivoting and fixed ends of the bailing handles 40, 40' and 40'' are preferably 90 degrees offset to either side of the preferably single side steamer and drain hook device 10, 10', 10'' (unitary or two independent capture hook embodiments). The upper ends of bailing extensions 40'' have reception loops 31 for receiving the corresponding reception hooks 33 on the vertical legs extending off the single horizontal interconnector bar of grasp hook 30''. The embodiment in Figure 8 also shows a beaded upper basket edge.

Figures 10-12 illustrate one example of forming the monolithic capture device 10 shown in Figure 1. Flat plate 51 is shown in Figure 10 with dash lines 53 showing the notch region to be removed. Also, Figure 10 shows, with ghost lines, three equal area regions 55, 57, 59. As shown in Figure 10, the notch 53 extends in the interior middle region of the plate as to entirely pass through region 55 and partially (e.g. 40% to 85%) through region 57.

Figure 11 shows the plate 51 with cut-out 49 formed being subject to a die forming operation between male die member 61 and female die 63. Following movement of one or each relative to the other straight edge bent plate 37 is formed as shown in Figure 12.

Figure 13 illustrates a second die set 71 and 73 used to form the appropriate curvature in back wall 35 as well as the expanded notch 49 in so doing. Rather than the illustrated die 73, reliance can instead be placed upon the basket itself to which the conforming capture device is to be attached (with the corresponding curving die component being free or a component supporting a fastening means such as a spot weld head).

Figure 14 illustrates an additional embodiment of the invention featuring the same boiling handle 40 and basket combination as before but with a pair of capture devices 10, 81 provided on the main body of the basket. As shown in Figure 14, the two capture devices are secured to the basket at generally diametrically opposed locations (a preferred direct diametrical arrangement being preferred but not shown for greater visibility) and also at different height levels h_1 and h_2 with $(h_2 - h_1)$ preferably representing about a 1 inch to 4 inch difference. The difference in height provides for varying the relative height of the bottom of the basket 50 to the upper surface of the cooking fluid. This includes both the steaming cooking fluid level and also deep fry cooking oil levels which can vary depending upon how much oil is put in to deep fry and the dimensions of the cooking pot and the height of the turkey.

Figure 16 illustrates the basket in Figure 14 supported on the upper edge of cooking pot 91 on the lower basket positioned capture device 81. As seen from Figure 16, oil level 93 is just below the tilted bottom of basket 50", but sufficient enough to allow for the drain off of oil. Relative to this particular basket, pot and oil level arrangement, capture device 10 does not provide sufficient lift off of the basket bottom, but would provide a desirable height for steaming seafood or for a different pot/basket/oil level arrangement.

The capture device hooking of a basket allows for the drain off of cooking fluid including water used in boiling and cooking oil used in deep frying. Thus, there is avoided a mess of substantial cooking fluid dripping while avoiding the cook having to maintain a lifting position relative to a potentially heavy cooked food load such as a turkey.

Figures 15 and 16 illustrate a modified cooking apparatus 1' with pot 91 having a preferred embodiment of a cooking fluid drain off assembly 95. Drain-off assembly 95 is shown in Figure 15 to be positioned close to the bottom of pot 51 (preferably as close as possible while taking into consideration structural clearance and any bottom curvature of the pot) such as within 1 or 2 inches above the bottom of the pot.

Figure 17 illustrates drain off assembly 95 in this embodiment comprising ball valve 96 with on/off lever 107 (e.g. a 3/8" ball valve with 3/8" female pipe thread (FPT)). Compression adapter 97 (e.g. a 3/8" male pipe thread (MPT) x 3/8" compression adapter) is threaded through a hole drilled into the pot such that the adapter nut is on the interior side of the pot. A set of metal/nylon/nylon washers 99 are then provided between the pot's exterior and around the threaded male member of the compression adapter which threads into the female threads of ball valve 96 to provide a sealed attachment when lever 107 is in closed position. While a ball valve arrangement works well in starting and stopping flow alternate flow/no flow drain means

including other valve types and spigot arrangements can also be relied upon. Also, rather than reliance on fasteners like the washer and nuts shown in Figure 15 a direct weld to provide a sealed drain off arrangement can also be relied upon. The above noted sizing is well suited for a drain off of oil although larger size drain conduits (e.g. 25% to 150% larger) can also be relied upon if more rapid drain off is desired. The material of the drain off assembly should be able to handle both cooled off and not-cooled off oil temperatures (e.g., up to 500 degrees Fahrenheit)

Drain off assembly 95 provides an additional means for avoiding a mess, particularly when dealing with cooking oil which can be difficult to wipe up and remove, and avoids the cooker having to tilt or lift heavy objects such as a 40 quart pot with 4 to 5 or so gallons of cooking oil. Thus, in combination with the drain off basket with capture device and drain off assembly 95 the drainage of cooking fluid is both made easier and less messy. An example of the combination is shown in Figure 16 (although draining of the cooking oil is preferably carried out after the cooling of the cooking fluid, which is typically after removal of the basket following cooking oil drip off from the turkey shown). Figure 16 also illustrates, cooker stand 201 with fuel supply (e.g. propane gas) 203 extending to burner 205 of the outdoor cooker stand 201.

Figure 16 further shows lever 107 in an open position such that cooking fluid is free to pour out of pot 91 in free air flow down into a suitable receptacle (e.g. the original cooking oil 1 gallon jug – not shown). As also seen, the drain off assembly 95 is preferably generally 90° offset from the handle of the pot.

As an example of use of the combination illustrated in Figure 16, an appropriate amount of cooking oil (e.g. enough to cover over the turkey once the basket is fully immersed) is placed into pot 91 with valve assembly 95 closed. The burner 201 is then turned on to raise the cooking oil to a desired cooking temperature (e.g. 350 - 375°F). Once the cooking fluid reaches the

desired temperature, the prepared (seasoned) turkey is placed in basket 50'' and with the grasp hook 30 and bail handle, the turkey and basket are lowered into the state represented by Figure 4. Upon passage of a suitable cooking time within the oil, the basket with turkey is raised with the grasp handle 30. The basket is then hooked to the side of the pot on a capture device (80 in the illustrated embodiment). After a short period (e.g. 30 seconds to 5 minutes), the cooking fluid has essentially dripped back into the pot from the basket and turkey. The basket with turkey is then moved to the desired turkey removal location and the turkey is removed from the basket. After a sufficient cooling period (e.g. a ½ hour to an hour), the oil in pot 91 is drained off by positioning a receptacle under valve assembly 95 and lever 107 is turned on to produce oil flow 111. The oil then drains until the receptacle is filled and the lever 107 is shut off to avoid any over fill. Additional receptacles are then filled in the above noted sequence until the oil level falls below the drain hole where upon there is little oil left allowing for easy tilting of the pot to complete drain off (either through the drain or out the open top of the pot). Figure 16 also shows an alternate embodiment of drain off means which includes a sealable receptacle 109 that is sufficiently sized to accommodate a complete single receptacle drain off. Also, a conduit can be threaded to the end of valve assembly 95 for insertion into or threading onto receptacle 113 (thus providing a sealed system). To speed up the drain off time, a pump (P) (e.g. a drill operated pump) can be placed in line or in fluid communication with conduit 115 and/or a larger sized drain conduit utilized as there is no concern for overfill particularly with a threaded receptacle connection.

As can be seen with each illustrated basket there is provided drain/steam holes or apertures 120 over essentially all of the side and bottom wall surfaces, although other

embodiments are considered under the present invention including baskets with only lower half apertures such as in the bottom only and/or the lower region of the side wall.

It will be understood that the embodiments shown and the procedures set forth above are intended to be illustrative only and are not intended as limiting the scope of this invention, it
5 being intended that all equivalents thereof be included in the scope of the appended claims.

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